

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Koimari Shuzo
Founded	1909
Profile	The Maeda family of Koimari Brewery originally ran a kimono shop in the port of Imari during the Edo period (1603-1867), before pivoting to sake brewing in 1909. Koimari is a small, 700-goku (180L) brewery in Imari City. "Seishu Koimari" was launched in 1971, named with the intent to create sake that is as beautiful as the local ceramic ware called "Koimari". In 2008, in hopes of advancing their business and skill, Koimari launched a special craft sake line, "Koimari Saki," meaning 'ahead'. The history and romance of traditional Imari ceramics are sustained through the brewery's utilization of the techniques they have cultivated and handed down from generation to generation for sake brewing to preserve history and tradition, while pursuing sake making that suits the modern world.

Product Name	Koimari Saki Junmai Ginjo
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Item Number	10592
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo, Genshu
Rice	Yamadanishiki
Rice (kakemai)	
Water	Ryumon soft water
Rice-Polishing Ratio	55%
Yeast	1801
Sake Meter Value	±0
Acidity	1.5
Amino Acids Level	1
Alcohol by Volume	16%
Introduced in	2008
Brewery Location	Saga Prefecture
Brewery Head	Shintaro Kutsuna



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
		○		

FRAGRANT	LIGHT	AGED	RICH
○			

COLD	ROOM TEMP	BODY TEMP	WARM
◎	○	○	

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○	○	○

Food Pairings
Seafood: White fish, blue-backed fish (raw or lightly grilled) & other seafood (squid, scallops, etc.) with salt and citrus, seafood-based hot pots Protein: Light/lean meats, tofu, eggrolls or lumpia Dairy: Caprese, desserts with fresh cream or mascarpone cheese Other: Balsamic vinegar, dishes featuring soy sauce and miso, green herbs

Tasting Notes
A gentle, luxurious Ginjo aroma that resembles fresh peaches, ripe apples, and oranges. Slightly fizzy with an exquisite balance of sweetness and acidity. Hints of sweet mochi rice and green herbs bloom on the palate, and the gentle finish and fruity acidity harmonize beautifully to create a sense of refinement.

Award(s) in the past
US National Sake Appraisal 2013 GRANDPRIX, 2014-2017, & 2019 GOLD Kura Master 2018, 2019 GOLD, 2020 PLATINUM International Wine Challenge 2017, 2019, 2020 GOLD Taxation Bureau Liquor Appraisal 2020 Ginjo Category GOLD